Stout Kawowy

- Gravity **13.8 BLG**
- ABV **---**
- IBU **41**
- SRM **35.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg *(82.6%)*	80 %	6
Grain	Strzegom Czekoladowy 400	0.2 kg *(4.3%)*	68 %	400
Grain	Jęczmień palony	0.3 kg *(6.5%)*	55 %	985
Grain	Cara Blonde - Castle Malting	0.3 kg *(6.5%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Target	35 g	15 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	125 g	Boil	0 min

Notes

- Kawa illy 5 min ekstrakcji w woreczku
  Oct 18, 2016, 12:11 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.